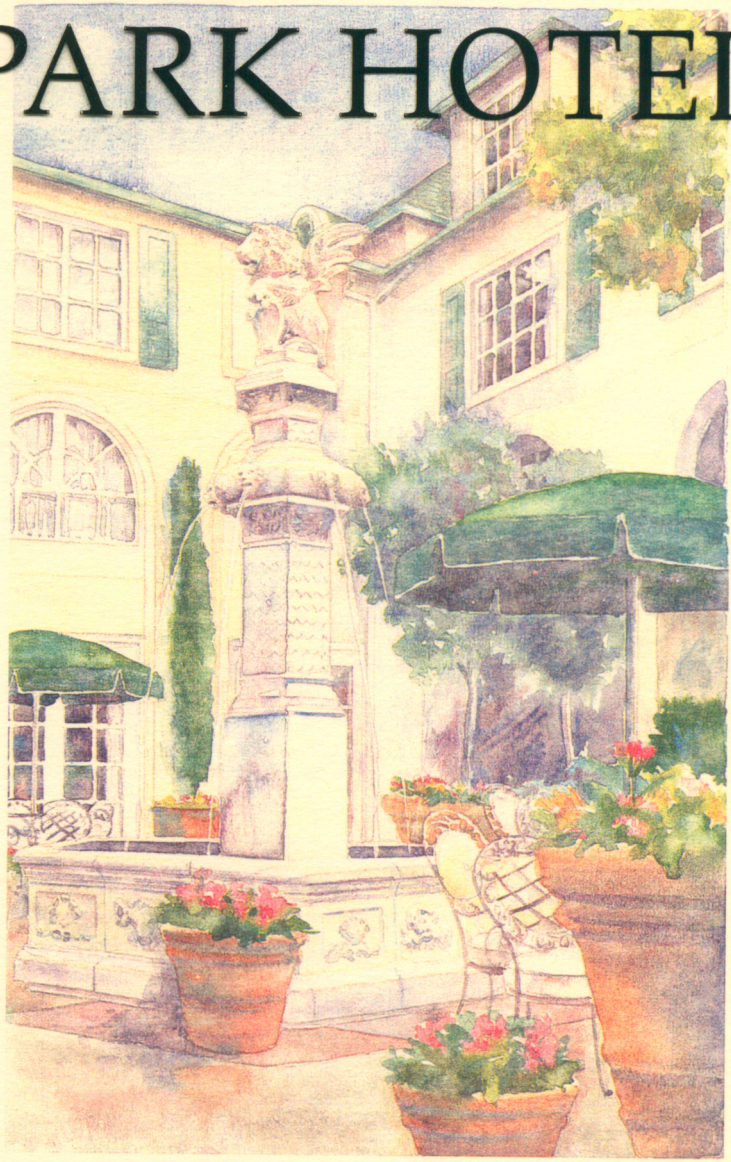
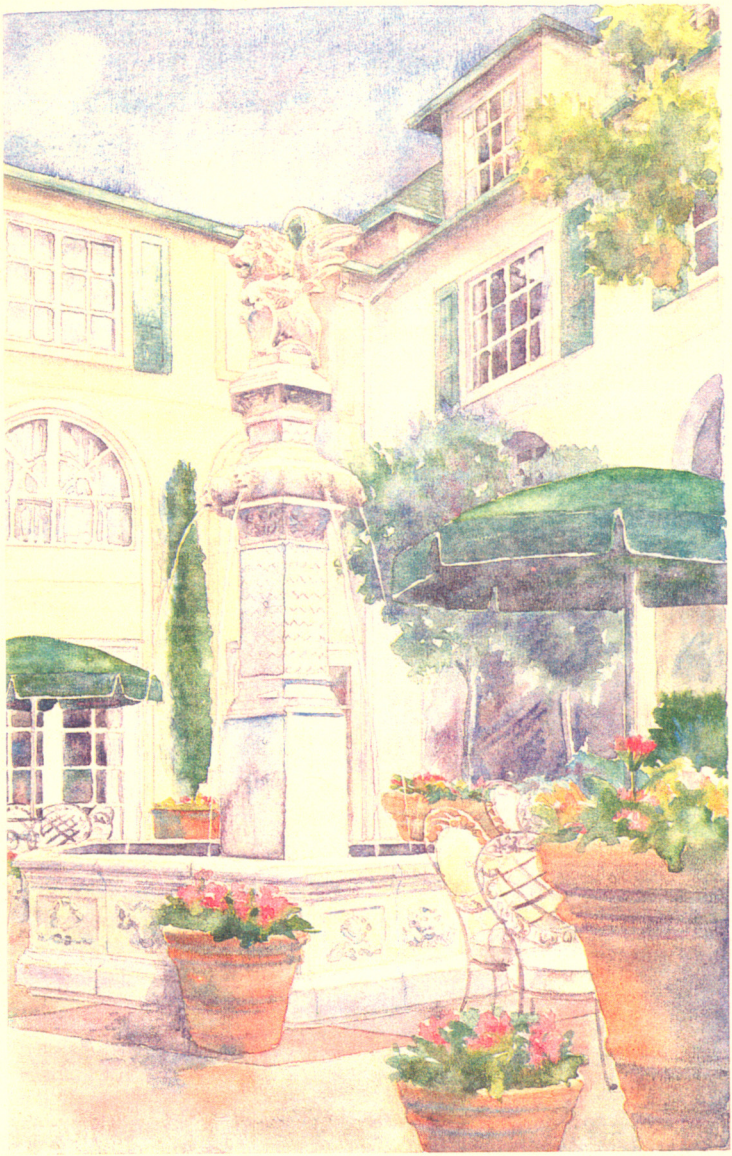
LAFAYETTE PARK HOTEL



Signature Cookie Contest Recipe Book

Spring 1997



It is a nightly tradition at the Lafayette Park Hotel to host **Cookies & Milk Hour.** In the Spring of 1997, we held a contest to find a new signature cookie to be served at all Hotel functions. This cook book is a collection of the recipes submitted.

We would like to express our appreciation and thank all of those who provided recipes.

Proceeds from the sale of this book are donated to Las Trampas Inc., a Lafayette based organization that provides assisted living for mentally challenged adults.

Lafayette Park Hotel
3287 Mt. Diablo Blvd.
Lafayette, CA 94549
510/283-3700

LAFAYETTE
PARK
HOTEL

$10.00

Notes

C	= cup
T	= tablespoon
t	= teaspoon
oz	= ounce
lb	= pound
"	= inches
*	= degrees

all recipes require the oven to be preheated to temperature listed
PMW'97

Mocha Truffle Cookies

-1/2lb	butter
-3C	semi-sweet chocolate pieces
-1oz	espresso --brewed double strength*
-1 1/2C	sugar
-1 1/2C	brown sugar --packed
-4	eggs
-2T	vanilla
-4C+4T	flour
-2/3C	unsweetned cocoa powder --sifted
-1 1/4t	baking powder
-1/2t	salt

-melt in top of double boiler butter, 1C chocolate pieces & espresso* --cool 5-10 minutes
-beat together sugars, eggs & vanilla on low speed
-add slowly melted chocolate & espresso
-combine flour, cocoa, baking powder & salt
-add flour mixture to melted chocolate & espresso --beat on slow speed just until blended
-add remaining 2C chocolate pieces
-drop by rounded T on lightly greased cookie sheet
-bake at 350* for 10-12 minutes
-let cool for 1 minute before removing
*3t instant coffee can be substituted for espresso

--makes 40-45 cookies

Candace Meeds
Concord

This delightful & delicious cookie recipe was the winner of our 1997 'Signature' Cookie contest.

Annette's Best '49'er Cooky

-1/2C	peanut butter
-1/2C	butter
-1/2C	brown sugar
-3T	white sugar
-2T	molasses
-1	egg
-1 1/2C	flour
-1/4t	salt
-1t	baking soda
-3/4C	raisins

-cream together first 5 ingredients
-mix together next 4 ingredients
-combine dry ingredients with peanut butter mix
-add raisins
-chill dough 1 1/2 hours
-drop by teaspoon & flatten with fork
-bake at 350* for 10 minutes or until brown
-remove to rack to cool

Annette Hass
Piedmont

Apple Bars

-1/2C	softened butter
-2C	sugar
-2	eggs --beaten
-4C	diced apple
-1/2C	raisins
-1C	nuts
-2C	flour
-2t	soda
-1t	salt
-1t	nutmeg
-1t	cinnamon
-1t	vanilla

-mix all ingredients together --mix will be dry
-press into 9"x13" pan
-bake at 300* for 1 hour

-bars can be frosted with cream cheese frosting
or dusted with powdered sugar & lemon
-cut into bars

Dot Marty
Lafayette

Auntie Em's Cookies

-1 1/2C	flour sifted
-1/2t	baking powder
-1/2t	baking soda
-1t	salt
-1C	shortening or butter
-3/4C	brown sugar
-3/4C	white sugar
-2	eggs --unbeaten
-1t	hot water
-1t	vanilla
-1C	salted peanuts
-2C	semi-sweet chocolate pieces
-2C	oatmeal

-cream butter and sugars
-add eggs, vanilla & water
-slowly add dry ingredients
-stir in oatmeal, peanuts & chocolate
-drop by teaspoon on greased cookie sheet
-bake at 375* for 8-10 minutes

Rosemary Bennett
Walnut Creek

BISTRO
at the Park

Aunty Fran's Cookies

-1C	all purpose flour
-1/2t	baking powder
-1t	salt
-1C	quick cooking rolled oats
-1C	shredded coconut
-3/4C	brown sugar --packed
-1/2C	sunflower seeds
-1/2C	golden raisins --chopped coarse
-1/2C	dried apricots --chopped coarse
-1/2C	sweet butter --room temperature
-2T	water
-6oz	white chocolate chips
optional	6oz semi-sweet chocolate --melted

-sift together flour, baking soda & salt
-add oats, coconut, brown sugar, sunflower seeds, raisins, apricots & white chocolate chips
-add butter to form a ball
-pat dough into 1/2" thick rectangle
-cut with 2" round cookie cutter
-place on cookie sheet lined with foil
-bake at 350* for 15 minutes
-remove to rack to cool

--cookies can be dipped in melted chocolate
--place on wax paper to dry

Cecilia Scarpulla
Concord

Aunt Maybelle's Oatmeal Crispies

-1C	margarine
-1C	brown sugar
-1C	white sugar
-2	eggs
-1t	vanilla
-1 1/2 C	flour
-1t	salt
-1t	baking soda
-3C	old fashion oatmeal
-1/2C	walnuts --finely chopped

-cream margarine & sugars
-beat in eggs
-add all remaining ingredients in order
-refrigerate dough for several hours
-roll into 1" balls
-place on lightly greased cookie sheet
-flatten with fork
-bake at 350* for 9-15 minutes
-remove immediately to rack to cool

--makes approx 75 cookies
--cookies freeze well

Marilyn Honegger
Lafayette

Brown Sugar Bars

-2C	unsifted flour
-2C	brown sugar packed
-1C	butter or margarine --cut into chunks
-1	egg --beaten
-1t	baking soda
-1C	sour cream
-1C	sliced or slivered almonds

-combine flour & sugar
-cut in butter with knife or pastry blender
-pat 1/2 mixture (3C) on bottom of 9"x13" baking dish
-add egg, baking soda & sour cream to remaining flour mixture
-spoon over base layer
-sprinkle almonds over top
-bake at 350* for 45 minutes
-cool completely --cut into bars

Donna Barbera
Castro Valley

The Cardinal's Cookies

-1C	margarine or butter
-1C	mayonnaise
-2C	brown sugar
-2t	vanilla
-3C	flour
-1t	soda
-1t	baking powder
-2C	pecans --chopped
-2C	rice krispies

-cream together butter, mayo, sugar & vanilla
-sift together flour, soda & baking powder
-add flour to creamed ingredients
-fold in rice crispies & pecans
-refrigerate dough for 15 minutes
-roll dough into walnut size balls
-place on greased cookie sheet
-bake at 325* for 10-15 minutes --barely brown

--makes about 40 cookies

Margery Banwell
Walnut Creek

Chocolate Chip Crispers

-1/2C	butter --room temperature
-1C	sugar
-1	egg
-1t	vanilla
-1 1/4C	flour
-1/2t	baking soda
-1/4t	salt
-2C	rice crispies
-1C	semi-sweet chocolate chips

-cream butter & sugar
-beat in egg & vanilla
-combine flour, baking soda & salt
-stir flour into butter mixture
-stir in rice crispies & chocolate chips
-drop by tablespoon onto greased cookie sheet
-bake at 375* for 12 minutes or until light brown
-remove to rack to cool

--cookies freeze well

Julie Marshall
Lafayette

Chocolate Coconut Chews

-12oz	semi-sweet chocolate chips --melted
-4	egg whites
-1/2C	sugar
-1/4t	salt
-1C	grated coconut
-1t	vanilla
-5T	flour

-whip together egg whites, sugar, salt & vanilla
-add coconut
-stir in hot melted chocolate
-fold in flour
-drop by teaspoon on greased cookie sheet
-bake at 325* for 15 minutes or until lightly set
-leave cookies on sheet for several minutes
-remove to rack to cool

Dian Bond
Walnut Creek

BISTRO
at the Park

Chocolate Oatmeal Cookies

-1/2C	shortening
-1C	sugar
-1	egg
-2	1oz squares unsweetened chocolate --melted & cooled
-1t	vanilla
-1/2t	rum flavoring
-2T	water
-1C	flour
-1/2t	baking soda
-1/2t	salt
-1C	quick cooking rolled oats

-cream together shortening & sugar
-beat in egg
-stir in chocolate, vanilla, rum & 2T water
-combine flour, soda & salt
-mix into sugar & chocolate
-stir in oats
-roll into 1" balls --place on greased cookie sheet
-flatten with bottom of glass dipped in sugar
-bake at 350* for 10-12 minutes

--makes 4 dozen cookies

Ursula Jackson
Walnut Creek

Chocolate Orange Refreshers

-1 1/4C flour
-3/4t soda
-1/2t salt
-1 1/4C dates --cut into pieces
-3/4C brown sugar --packed
-1/2C water
-1/2C butter
-6oz semi-sweet chocolate chips
-2 eggs
-1/2C milk
-1/2C orange juice
-1C walnuts --chopped

-sift together flour, soda & salt
-combine in large saucepan dates, sugar, water, & butter
-cook over low heat, stirring constantly, until dates soften --remove from heat
-stir chocolate chips into date mixture
-beat in eggs
-add flour mixture alternately with milk & juice
-stir until well blended --stir in walnuts
-spread in greased 10"x15"x1" jelly roll pan
-bake at 350* for 30 minutes --cool
-frost with glaze --cut into bars

Orange Glaze

-1 1/2C confectioners' sugar --sifted
-2T butter --softened
-1-2t grated orange rind
-2-3T cream
-combine sugar, butter & orange rind
-add cream until spreading consistency

Lillian Nawman Danville

Coconut Pecan Squares

-3/4lb	unsalted butter --room temperature
-1 1/2C	brown sugar
-3C	flour
-6	eggs
-3C	brown sugar
-2 1/4C	pecans
-2 1/4C	coconut
-3T	flour
-1/2t	salt
-1T	vanilla

-cream together butter, flour & brown sugar
-spread on 1/2 sheet pan
-bake until golden brown
-mix remaining ingredients together
-spread evenly over baked crust
-bake at 375* for 20-25 minutes
-dust with powdered sugar
-cut into squares

Sharon Taylor
Walnut Creek

Cream Cheese Dainties

-1/2C	butter or margarine
-3oz	cream cheese --softened
-1/2C	sugar
-1/4t	almond extract
-1C	flour
-2t	baking powder
-1/4t	salt
-1 1/2C	rice crispies --coarsely crushed
	red & green candied cherries

-cream together butter, sugar, cream cheese, & almond extract until light & fluffy
-sift together flour, baking powder & salt
-stir flour into sugar mixture --mix well
-chill dough 1 to 2 hours
-roll into 1" ball
-roll in rice crispies
-place on ungreased cookie sheet
-top each with a cherry
-bake at 350* for 12-15 minutes
-cool on rack

--makes 4 dozen cookies

Alice Cummings
Walnut Creek

Aunt Marg's Chinese Almond Cookies

-2 3/4C	flour
-1C	sugar
-1/2t	salt
-1/2t	baking soda
-1/2C	butter
-1/2C	margarine
-1	egg --beaten slightly
-1t	almond extract
-1/3-1/2C	whole almonds --toasted & lightly salted

-sift together flour, salt & soda
-add sugar
-cut in butter & margarine
until mix resembles cornmeal
-add egg & almond extract --mix well
-shape dough into 1" balls
-place 2" apart on ungreased cookie sheet
-top each cookie with an almond
-press slightly to flatten
-bake at 325* for 15-16 minutes
-cool on rack

--makes 4 dozen

Alice Cummings
Walnut Creek

Deborah's Cookies

-1 1/3C	butter
-1 1/2C	sugar
-2t	vanilla
-2	eggs
-4C	flour
-3t	baking powder
-1/2t	salt

-cream together butter, sugar & vanilla
-add eggs
-sift together flour, baking powder & salt
-stir into butter & sugar mixture
-chill 1 hour
-roll dough 1/4" thick on lightly floured board
-cut into desired shapes
-place on greased cookie sheet
-bake at 375* for about 8 minutes --cool

Icing

-4C	confectioners sugar --sifted
-2T	vegetable oil
-1	egg white
-1/2C + 1T	milk

-blend all together
-dip cookies into icing
-place on rack with wax paper underneath to catch drips
-dust with glitter or petal dust
-to prevent sticking loosen on rack after 30 min

--makes 4-5 dozen

Deborah Murray Dublin

Diane's Cereal Cookies

-2C	flour
-1t	baking soda
-1/2t	salt
-2T	baking powder
-2C	regular oatmeal
-2C	rice crispies
-1C	brown sugar
-1C	sugar
-3/4C	coconut
-1t	vanilla
-2	eggs
-1C	liquid shortening
optional	chopped nuts

-combine dry ingredients
-add shortening, eggs & vanilla
-roll into medium size balls
-place on cookie sheet 2" apart
-flatten with bottom of glass dipped in sugar
--for Christmas top with candied cherry
-bake at 350* for 12 minutes

Diane Wells
Martinez

Dutch Refrigerator Cookies

-1C	butter or margarine
-1/2C	sugar
-1/2C	brown sugar
-1	egg
-2 1/4C	flour
-1/2t	soda
-1/2t	salt
-2t	cinnamon
-1/4t	nutmeg
-1/4t	cloves
-1/2C	walnuts --chopped

-cream butter & sugars
-add egg & beat well
-sift together dry ingredients
-stir dry ingredients into sugar mixture
-add nuts
-shape into 2 1/2" rolls
-wrap in wax paper & chill
-slice 1/8" --place 1" apart on cookie sheet
-bake at 375* for 5-7 minutes or until light brown
-remove to rack to cool

Pamela Raftery Baier
Moraga

Grandma Clara's Kifflings

-2 1/2C	flour
-1/4C	sugar
-1C	butter
-2t	vanilla
-1/2lb	pecans --whole salted
	powder sugar --sifted

-cream butter & sugar
-add flour & mix well
-roll a piece of dough around a pecan
-bake at 325* for 20-25 minutes
-roll cookies in sifted powder sugar

--makes 4 dozen cookies

Alice Cummings
Walnut Creek

BISTRO
at the Park

Grandma's Cracked Cookies

-3/4C	shortening
-1C	sugar
-1	egg
-1/4C	molasses
-2C	flour
-2t	baking soda
-1t	cinnamon
-1/2t	cloves
-1/2t	ginger
-1/2t	salt

-cream together sugar & shortening
-add eggs & molasses --mix well
-combine flour, baking soda, cinnamon, cloves, ginger & salt
-mix into molasses mixture
-roll into 1" balls --roll in sugar
-place on greased cookie sheet
-bake at 375* for 8-10 minutes

--makes 4 dozen

Mary Roush
Concord

Harv's Anise Biscotti

-1C	sugar
-1/2C	unsalted butter --melted
-3T	Ouzo
-1t	vanilla
-1C	almonds --chopped & roasted
-3	eggs
-2 1/2 - 3C	flour
-1 1/2t	baking powder
-1/4t	salt
-2T	anise seeds

-combine sugar, butter, ouzo, vanilla, nuts, eggs & anise seeds --mix well
-stir in flour, baking powder & salt --dough will be stiff
-allow dough to rest --add additional flour
-form into a long loaf on cookie sheet
-bake at 350* for 20-30 minutes until firm & cake like
-let loaf cool enough to handle
-slice diagonally & return to cookie sheet
-bake again at 350* for 15-25 minutes
-turn once until both sides are toasted
-cool thoroughly & store in air tight container
-can be dipped in melted chocolate

--makes 2-3 dozen depending on size

Ani Hanoian
Walnut Creek

Ice Box Cookies

-1C	sugar
-1C	butter or margarine
-1	egg
-1T	cream
-1t	vanilla
-1/4t	nutmeg
-2C	flour
-1t	baking powder
-1/2t	soda

-mix ingredients together in order listed
-roll into 1 or 2 rolls
-wrap in wax paper --chill 1 hour
-slice thin & place on ungreased cookie sheet
-bake at 350* for 10 minutes
-sprinkle with sugar while warm

Pamela Raftery Baier
Moraga

Kransekage
Danish Almond Cookie

-3C	almond paste*
-2-2 1/4C	powder sugar
-2	egg whites

-combine ingredients
-mix well with hands or dough hook
-add more sugar if dough is too sticky
-roll into rope 1" in diameter --cut into 2" lengths
-press into triangular shape
-place on cookie sheet lined with parchment paper
-bake at 300* for 15-20 minutes
-when cool decorate with confectioners icing
or dip in melted chocolate
-cookie may be frozen

*Blue Diamond almond paste is available in
7lb can if large quantity desired

Annette Barter
Lafayette

'Lapaho' Aloha Cookies

-1C	butter --softened
-1C	brown sugar --packed
-1C	granulated sugar
-1	ripe banana --mashed
-2	large eggs
-1t	vanilla
-2C	flour
-1t	baking soda
-3C	old fashion oats
-2/3C	raisins
-2/3C	macadamia nuts --coarsely chopped
-2/3C	coconut --shredded

-cream butter & sugars together
-add banana, eggs & vanilla --beat well
-add flour & soda --mix well
-add oats, raisins, nuts, & coconut --mix well
-chill dough 30 minutes
-drop by heaping teaspoon on lightly greased cookie sheet
-bake at 375* for 10-12 minutes
-let rest 2 minutes before removing

--makes approx 6 dozen

Nancy Hansen
Dublin

LaVerne's Persimmon Cookies

-1C	persimmon pulp
-1t	baking soda
-1C	sugar
-1/2C	butter or margarine
-1	egg --beaten
-2C	flour
-1t	cinnamon
-1/2t	cloves
-1/2t	nutmeg
-1/2t	salt
-1C	walnuts --chopped*
-1C	raisins*

-cream together butter & sugar
-add persimmon & baking soda --mix well
-add egg
-sift flour & spices
-combine flour with persimmon mixture
-add nuts & raisins
-drop by rounded teaspoon on ungreased cookie sheet
-bake at 375* for 12-15 minutes until lightly browned
*other nuts or coconut can be substituted

--makes 3 dozen
--cookies freeze well

Marilyn Honegger
Lafayette

Mrs. Mac's Oatmeal Cookies

-3C	rolled oats
-1C	flour
-1C	brown sugar --packed
-1t	salt
-1C	shortening --melted
-1t	baking soda
-1/4C	boiling water
-1t	vanilla

-combine dry ingredients in large bowl
-add melted shortening
-dissolve soda in boiling water
-add soda to dry ingredients
-add vanilla --mix well
-make very thin patties --4-5" in diameter
-place on ungreased cookie sheet
-bake at 325* for 10-12 minutes until brown
-cool on cookie rack

--slivered almonds can be added

Margery Banwell
Walnut Creek

My Chocolate Chip Oatmeal Cookies

-1C	butter
-1C	crisco
-1 1/2C	brown sugar
-1 1/2C	granulated sugar
-3t	vanilla
-4	eggs
-3C	flour
-2t	soda
-2t	salt
-4C	oatmeal --quick oats
-12oz	chocolate chips

-cream butter & crisco
-add sugars, vanilla & eggs
-mix together flour, soda & salt
-add flour gradually to sugar mixture
-add oatmeal gradually
-add chocolate chips
-roll into balls --place on cookie sheet
-bake at 375* for 10 minutes or so

Janie Guentert
Danville

No Bake Chocolate Peanut Butter Cookies

-1 1/2C	granulated sugar
-1t	vanilla
-1/2C	milk
-3C	oatmeal --rolled oats
-1/4C	butter
-3/4C	creamy peanut butter
-4T	cocoa powder
optional	nuts, raisins, or coconut

-combine in double boiler sugar, butter, milk & cocoa
-boil for 15 minutes --remove from heat
-stir in peanut butter
-add oatmeal
-nuts, raisins or coconut may be added
-drop onto wax paper immediately
-cookies will harden as they cool

Liz Noriega
Mission Viejo

BISTRO
at the Park

Oatmeal Chocolate Chip Cookies

-1C	butter --softened
-1 1/3C	brown sugar --packed
-1/2C	sugar
-2	eggs
-2T	milk
-2t	vanilla
-1 1/3C	flour
-1t	baking soda
-2C	oatmeal --quick oats
-10-12oz	chocolate chips
-1C	pecans --chopped

-cream together butter & sugars
-add eggs, milk & vanilla --beat well
-mix flour & baking soda
-add flour to butter & eggs --mix well
-stir in oatmeal, chocolate chips & nuts
--mix well
-drop on cookie sheet
-bake at 375* for 11-12 minutes

--makes approx 4 dozen

Deborah Roach
Lafayette

Oatmeal Crisps

-1C	shortening
-1C	sugar
-1C	brown sugar
-2	eggs -beaten
-1t	vanilla
-1 1/2C	flour
-1t	salt
-1t	baking soda
-3C	oatmeal

-cream shortening, sugars, eggs & vanilla
-add dry ingredients --mix well
-chill in refrigerator for 2 hours
-drop by spoonful on cookie sheet
-bake at 350* for 10-12 minutes

--makes 3 dozen

Pauline Lau Broyles
San Carlos

Pecan Cookie Delight

-2 1/4C	pecans --ground fine
-2t	vanilla
-1/2C	brown sugar --packed
-1	egg --extra large
-1	egg yolk --extra large
-1 C	sweet butter --melted & cooled
-1/2C	flour
-2t	ginger --ground
-1	roll of almond paste
	almond extract

-combine pecans, brown sugar, flour, & ginger
-combine vanilla, eggs & butter
-add butter slowly --do not cook the eggs
-slowly stir dry mixture into eggs --mix well
-cover & chill in refrigerator
-slice almond paste into 12 slices 1/2" thick
-take 1T of dough & roll into ball
-make indention in each cookie with thumb
-place slice of almond paste in each cookie
-add 1 drop of almond extract on top of paste
-reroll cookie around the almond paste
-flatten cookie with palm of hand
-coat cookie sheet with nonstick spray
-bake at 300* for 15 minutes until edges brown
-remove to rack to cool for 15 minutes

--can be refrigerated

Jolie Vega
Lafayette

Pecan Cresents

-1C	butter --softened
-6T	powdered sugar
-1C	pecans --finely ground
-2C	flour --sifted
-1/2t	salt
-1t	vanilla

-combine ingredients in order listed
-shape into cresents or balls
-place on ungreased cookie sheet
-bake at 350* for 10-15 minutes
-dust lightly with powdered sugar

Pamela Raftery Baier
Moraga

Pecan Drop Cookies

-1C	pecans --ground fine
-1 1/3C	brown sugar --packed
-3	egg whites
-1t	vanilla

-whip egg whites until stiff but not dry
-loosen brown sugar
-add sugar to egg whites slowly beating constantly
-fold in ground pecans
-add vanilla
-drop from teaspoon on lightly greased & floured cookie sheet
-bake at 325* for 15 minutes

Mildred Ekstrom
Walnut Creek

BISTRO
at the Park

Pineapple Drop Cookies

-1C	shortening
-2C	brown sugar
-1t	vanilla
-2	eggs
-1C	raisins
-1	#2 can crushed pineapple --well drained
-4C	flour
-2t	baking powder
-2t	soda
-1/2	salt

-combine shortning, sugar, vanilla, eggs, raisins & pineapple
-sift together flour, baking powder, soda & salt
-mix dry ingredients into pineapple mixture
-drop by teaspoon onto cookie sheet
-bake at 350* for 12-15 minutes until lightly browned

Jane Stout
Concord

Praline Cookies

-1 1/2C	flour
-1 1/2t	baking powder
-1/3C	shortening
-1/3C	butter
-1	egg
-1 1/2C	brown sugar
-1/2t	salt
-1 1/2t	vanilla
-1/2C	pecans --chopped

- combine all ingredients except pecans
--dough will be stiff
-drop by teaspoon onto ungreased cookie sheet
-bake at 350* for 10-13 minutes until golden brown

Glaze

-in small saucepan melt 2T butter
-stir in 1/4C brown sugar
-add 1 1/2T - 2 1/2T milk
-add 1/2t vanilla & 3/4C powder sugar to make glazing consistancy
-allow cookies to cool
-top with 1/2t pecans
-drizzle with glaze

--makes approx 4 dozen cookies

Dian Bond
Walnut Creek

PTA Cookies

-1C	sugar
-1/4lb	butter
-2	eggs
-1 1/2C	flour --sifted
-1/2t	baking powder
-1t	vanilla
-1 1/2C	chopped nuts --optional
-2*	egg whites
-1C	brown sugar

-cream together butter & sugar
-add eggs one at a time --beat
-add flour, baking powder & vanilla --mix well
-spread in 9"X13" pan
-cover with chopped nuts
-beat egg whites until very stiff
-- *3 eggs whites are better
-add brown sugar gradually to egg whites
-spread meringue over nuts
-bake in moderate oven 20 minutes
-cut into bars

Lois Louvau
Carmel

Shortbread

-2C butter
-1C sugar
-4C flour
pastry sheet, rolling pin, cookie cutters

-cream butter in mixer
-slowly add sugar --mix well
-gradually add flour --mix well
-place dough on a lightly floured pastry sheet
-roll dough with lightly dusted rolling pin
--do not press too hard
-dip cookie cutters into flour & cut out cookies
-place on ungreased cookie sheet
-prick with fork --this is important
-bake at 350* for 15-18 minutes
-watch carefully because cookies brown quickly
-remove to rack to cool

Mary Smith
Walnut Creek

Starlight Mint Surprise Cookies

-3 1/4C	flour
-1t	soda
-1/2t	salt
-1/2C	butter
-1/2C	shortening
-1C	sugar
-1/2C	brown sugar --packed
-2	eggs
-2T	water
-1t	vanilla
-1	9 1/2oz package chocolate mint wafers
-40-50	walnut halves

-sift together flour, soda & salt
-cream together butter & shortening
-add sugars --mix well
-add eggs, vanilla & water --beat well
-blend in flour mixture --mix well
-shape 1T of dough around a chocolate mint
-place on greased cookie sheet --2" apart
-top with walnut half
-bake at 375* for 10-12 minutes

--makes approx 4 1/2 dozen

Jackie Sutherland
Walnut Creek

Starlight Mint Surprise Cookies #2

-3C	flour
-1t	baking soda
-1/2t	salt
-1C	shortening
-1C	sugar
-1/2C	brown sugar
-2	eggs
-2T	water
-1t	vanilla
-1	package chocolate mint pieces
optional	walnut or pecan pieces

-sift together flour, soda & salt
-cream shortening & sugars
-add eggs, water & vanilla --beat well
-add flour mixture --mix well
-cover & refrigerate 2 hours
-wrap chocolate between thin layers of dough
-place on greased cookie sheet
-top with nut
-bake at 375* for 10-12 minutes

Jane Wallace
Walnut Creek

Swedish Ginger Cookies

-3/4C	butter*
-1C	sugar
-1/4C	light molasses
-1	egg --beaten
-2C	flour
-1/4t	salt
-2t	soda
-1t	ground cinnamon
-1t	ground cloves
-1t	ground ginger

-cream butter, sugar, molasses & egg --beat well
-- *can be half butter & half shortening
-sift flour, salt, soda & spices
-add flour to butter & egg mixture
-roll into small ball & roll in sugar
-place on greased cookie sheet
-bake at 350* for 10 minutes or until done
-they burn easily so watch them
-sprinkle top with sugar while they cool

Kathleen Babcock
Lafayette

Tangos

-1/2lb	chocolate chunks
-1/2lb	white chocolate chunks
-2C	flour
-1t	baking soda
-8oz	butter
-1C	brown sugar --packed
-1/2C	sugar
-1t	vanilla
-1t	salt
-2	eggs
-1C	pecans
-1C	macadamia nuts

-sift together flour, soda & salt
-cream butter & sugars
-add vanilla & eggs until combined
-add chocolates & nuts
-bake at 325* for 12 minutes

James Marks
Benicia

BISTRO
at the Park

Toffee Squares

-1C	butter
-1C	dark brown sugar
-2	egg yolks --well beaten
-1t	vanilla
-2C	flour
-12oz	chocolate chips
-1C	almonds --chopped

-cream butter & sugar
-add egg yolks, vanilla & flour --mix well
-pat into ungreased jellyroll pan
-bake at 350* for 15 minutes
-remove & sprinkle with chocolate chips
-return to oven to melt chocolate
-spread chocolate & sprinkle with nuts
-cut into squares & remove from pan immediately

Charlotte Waggoner
Lafayette

Walnut Squares

-2C	brown sugar
-1C	flour
-1/4t	soda
-2	eggs --beaten
-1t	vanilla
-2C	walnuts --chopped

-combine together sugar, flour & soda
-add eggs --mix well
-add vanilla & walnuts
-spread in greased 9"X13" pan
-bake at 350* for 20 minutes

Selma Weymouth
Walnut Creek

Woolsey Cookies

-1C	butter or margarine
-2C	sugar
-1C	mayonnaise
-2t	vanilla
-3C	flour
-1t	baking powder
-1t	baking soda
-2C	walnuts --chopped
-2C	rice krispies

-cream together butter & sugar
-add mayonaise & vanilla --beat well
-mix together flour, powder & soda
-add flour to sugar & mayonnaise
-fold in walnuts & rice krispies
-chill for at least 1 hour
-roll dough into walnut size balls
-flatten each cookie with a fork dipped in flour
-bake at 350* for 10-12 minutes

--cookies will keep in sealed container

Pamela Raftery Baier
Moraga

NOTES

BISTRO
at the Park

THE DUCK CLUB
RESTAURANT

LAFAYETTE
PARK
HOTEL